

## **CLAIM AMENDMENTS**

1.(Withdrawn) Method for controlling the condensate or frost formation in chocolate shell production by means of a mould (2) provided with a plurality of recesses (3) for liquefied or softened chocolate (4) and by means of a die (5), cooled by cooling means (7) and including a plurality of protrusions (6) each fit to be inserted into a respective below recess (3) to mould a chocolate shell, in cooperation therewith, in a maximum approach condition (A) between the die (5) and the mould (2); the method being characterized in that provides to blow dehumidified air (50), at least in mutual detachment conditions (D) of the mould (2) and the die (5), nearly at ambient pressure, in direction of protrusions (6) through at least a supply means (8) whose outlet (9) flows directly into the environment, so avoiding the condensate or frost formation at least on the protrusions (6).

2. (Withdrawn) Method according to claim 1 characterized in that provides to blow the dehumidified air (50) through supply means (8) positioned in correspondence of each side of die (5).

3.(Withdrawn) Method according to claim 1 characterized in that provides to blow dehumidified air (50) having a humidity percentage ranging between around 0% and around 60%.

4.(Withdrawn) Method according to claim 1 characterized in that provides to blow dehumidified air (50) having a temperature ranging between 0° C and 35° C, preferably of around 22° C.

5.(Withdrawn) Method according to claim 1 characterized in that provides to dehumidify the ambient air through humidity condensation by means of a radiator exchanger (14) crossed by a cooling fluid and by the ambient air in order to obtain dehumidified air (50).

6.(Withdrawn) Method according to claim 1 characterized in that provides to dehumidify the ambient air by humidity absorption by means of a drier (16) with disks provided with hygroscopic material in order to obtain dehumidified air (50).

7.(Withdrawn) Method according to claim 6 characterized in that provides to cool ambient air at a temperature ranging between around 0° C and around 30° C through a radiator exchanger (14) crossed by a cooling fluid and by the ambient air, before the dehumidification by humidity absorption by means of disk drier (16).

8.(Withdrawn) Method according to claim 5 or claim 7 characterized in that provides to use in the exchanger (14) a fluid cooled by the cooling means (7) of die (5).

9.(Withdrawn) Method according to claim 4 characterized in that provides to heat the dehumidified air (50) before blowing.

10.(Withdrawn) Method according to Claim 1 characterized in that provides to filter the dehumidified air (50) before blowing.

11.(Withdrawn) Method according to claim 1 characterized in that provides to stop or to reduce the blowing in correspondence of the maximum approach condition (A).

12.(Withdrawn) Method according to claim 3 and 4 characterized in that provides to regulate at least one between humidity percentage and temperature of the dehumidified air (50) in accordance with the typology of chocolate (4) and/or the duration of the maximum approach condition (A).

13.(Currently Amended) A device Device for controlling the condensate or frost formation during in chocolate shell production comprising:  
~~by means of~~ a mould (2) provided with a plurality of recesses (3) for holding liquefied or

softened chocolate (4);

~~and by means of~~ a die (5), cooled by cooling means (7) and including a plurality of protrusions (6), each protrusion fit to be inserted into a respective below chocolate containing recess (3) ~~of the~~ to mould to form a chocolate shell, when the cooled die is moved into in cooperation therewith, in a maximum approach condition (A) between the die (5) and the mould (2); ~~the device (1) being characterized in that includes:~~

at least one a supply means (8) having an whose outlet (9) for delivering dehumidified air flows directly into an the environment located between the die and the mould, the outlet and is orientated in a direction facing the of protrusions (6);

dehumidification means (10) ~~fit to feed at least a~~ for feeding the supply means (8) with dehumidified air (50);

the supply means (8) being sized fit to blow deliver a flow of the dehumidified air (50) nearly at ambient pressure, to the environment created when the mould and the die are at least in a detached condition ~~mutual detachment conditions (D) of mould (2) and die (5).~~

14.(Currently Amended) The device ~~Device~~ according to claim 13 characterized ~~in that wherein~~ the outlet (9) of ~~each the~~ supply means (8) has an elongated shape and is approximately positioned parallel to a respective side of die (5).

15.(Currently Amended) The device ~~Device~~ according to claim 13 characterized ~~in that each wherein the~~ outlet (9) is aligned to or below the die (5) and is inclined toward the die latter.

16.(Currently Amended) The device ~~Device~~ according to claim 13 characterized ~~in that each wherein the~~ outlet (9) has a length approximately equal to the a length of the corresponding a side of die (5).

17.(Currently Amended) The device ~~Device~~ according to claim 13 characterized ~~in that includes a~~ further comprising a plurality of supply means (8) for facing each side

of the die (5).

18.(Currently Amended) The device ~~Device~~ according to claim 13 ~~characterized in that each~~ wherein the supply means (8) has an approximately bent delta shape, with a side of the supply means having the outlet (9), an ~~and the~~ opposed vertex of the supply means having a connection (11) for pneumatically connecting a duct (12) of ~~pneumatic connection~~ to the dehumidification means (10).

19.(Currently Amended) The device ~~Device~~ according to claim 13 ~~characterized in that each~~ wherein the supply means (8) is fixed to the die (5) and the mould (2) is located below the die, the mould being is vertically driven by respective lifting means between the maximum approach condition (A) and the ~~mutual detachment~~ detached condition (D).

20.(Currently Amended) The device ~~Device~~ according to claim 13 wherein ~~characterized in that~~ the dehumidification means (10) include a radiator exchanger (14), ~~crossed by the~~ ambient air passing by the radiator exchanger to obtain dehumidified air (50), blown in the duct (12) by blowing means (15); the radiator exchanger (14) being cooled by a cooling fluid, refrigerated by a refrigerating machine (13), the cooling fluid being ~~and fed to the die by the cooling means (7).~~

21.(Currently Amended) The device ~~Device~~ according to claim 13 ~~characterized in that~~ wherein the dehumidification means (10) include a drier (16) with rotating disks provided with hygroscopic material in order to ~~obtain dehumidified~~ dehumidify the air (50) ~~blown in the duct (12) by blowing means (15).~~

22.(Currently Amended) The device ~~Device~~ according to claims 20 and 21 wherein ~~characterized in that~~ the dehumidification means (10) are ~~connected in flow communication~~ located downstream from a the radiator exchanger (14).

23.(Currently Amended) ~~The device~~ Device according to claim ~~18~~ 43  
~~characterized in that~~ wherein the duct (12) includes filter means (17) for filtering ~~of~~ the  
dehumidified air (50).